

THIS ISSUE 150,000 COPIES

AMERICAN FRUIT GROWER



AUGUST

1943



NEXT time you see a jeep, scout car, army truck or any other type of military vehicle, look at the tires! You will find that they have braced traction bars, that there are no open centers to cause traction leaks and that all of the traction bars are connected. With all the designs in the world to choose from, Uncle Sam selected these specifications, which have for



Mr. Extra Traction Gets His Name from the Extra Traction Bar Length on Every FIRESTONE GROUND GRIP TIRE

years been featured *only* by Firestone Ground Grip Tires.

The new Firestone Ground Grip Tire, built with American-made synthetic rubber, is the only tractor tire made that gives you these same advantages. It is not only built in America, but also grown in America—much of the butadiene from which the synthetic rubber is made comes from alcohol made from grain and the cord body is made from American cotton. It is as much a product of the farm as of the Firestone factory.

Order your new tractor equipped with Firestone Ground Grip Tires. And if you need new tires on your present tractor, your Firestone Dealer or Firestone Store will help you make out your application for a tire rationing certificate.



Listen to the Voice of Firestone with Richard Crooks and the Firestone Symphony Orchestra, under direction of Alfred Wallenstein, Monday evenings, over N. B. C.

Mr. Extra Traction Says: "THE TRACTOR TIRE OF TOMORROW IS HERE TODAY"

THE *New*

Firestone

GROUND GRIP TIRE

Built with AMERICAN-MADE SYNTHETIC RUBBER

MORE FARM TRACTORS ARE EQUIPPED WITH FIRESTONE GROUND GRIP TIRES THAN WITH ANY OTHER MAKE



E. G. K. MEISTER, Publisher

NATIONWIDE NEWS

WPB amended General Limitation Order L-123 to permit farmers to obtain items of general industrial equipment frequently used on farms without furnishing A-1-c priority ratings required by others. A farmer now need only to certify to his dealer that he is a farmer and needs the equipment in operating his farm.

Substantially increased program for production of farm machinery to get under way July 1 was announced by WPB Chairman Nelson. A total of 300,000 tons of carbon steel, with other materials in proportion, has been allocated to farm machinery program for quarter beginning July 1. To assure continuous and balanced production, advance authorizations totalling an additional 200,000 tons of steel have also been approved for each of the three quarters from October 1, 1943, to July 1, 1944.



CIVILIANS will receive nearly 70 per cent of the prospective supply of canned vegetables, including soups, and 53 per cent of the canned fruits and juices during the next 12 months, says the War Food Administration in announcing the allocation of these commodities. The allocations represent the planned division of the expected supply of these canned products which will cause them to be used most effectively in meeting domestic and overseas food requirements. Canned foods, because of their relative non-perishability and ease in storing and shipping, are among the most important foods for military use. The quantities allocated for civilians will provide during the 12 months beginning July 1 about four per cent more of the vegetable products than were consumed on the average during the

1935-1939 period, but about 40 per cent less of canned fruits. In terms of total quantities of both groups of products, this represents about 213,000,000 cases for civilians during the next 12 months, compared with estimated civilian consumption of 278,000,000 cases in 1942 and an average of 225,000,000 cases during 1935-1939. These supplies will be augmented by heavy home canning production. During the next fiscal year, allocable supplies of canned vegetables, including soups, baked beans, and baby foods, are estimated to total 262,000,000 cases, with this prospective supply divided as follows: 70 per cent to civilians, 26 per cent for military and war services, and 1.2 per cent for our allies, and the remainder for other exports and contingency reserves.



FARM preference for non-highway gasoline extended to all States: Farmers in all 48 States now have first call, above all other civilian uses, on available gasoline supplies as far as fuel for non-highway farm uses is concerned.

Along with action taken to combat a serious unbalance in crude oil and petroleum product supplies, the Petroleum Administration for War has directed gasoline suppliers in 31 states to give first choice in motor fuel deliveries to non-highway use requirements on the same basis as military requirements.

Farmers are entitled to first call in receiving motor fuel when they present valid "E", "R" or bulk coupons or ration checks. This means that, if necessary, the dealer shall not deliver any motor fuel for any non-agricultural or non-military use until these preferred demands are satisfied. PAW said that the dealer in turn has

the same right to demand from his supplier preferred replacement of motor fuel he has delivered to meet farmers' needs. This right of preferred replacement carries right back through the distribution chain of petroleum suppliers to the refiner, according to PAW.



THE War Food Administration and the Office of Price Administration have announced a program for the marketing of fruits for canning and freezing for the 1943 season. The marketing program is based upon the need for processed foods and the importance of maintaining prices to consumers at reasonable levels.

The marketing program on the Pacific Coast will include food distribution orders on pears and cling-stone peaches, designed to limit shipments to fresh channels at approximately last year's level in order to insure adequate supplies for processing. The administration of these orders will be carried out in the field in order to insure the flexibility necessary to prevent food wastage.

Ceiling prices will be established by the Office of Price Administration for canned and frozen fruits based upon raw product prices prevailing in 1942, with an exception in the case of free-stone peaches in California. Raw product increase of \$10.00 per ton over the 1942 price is designated for California free-stone peaches by the War Food Administration in order to establish prices for this fruit for processing at a level in line with the other fruits. The Government will purchase the entire pack of processed free-stone peaches.



INDIVIDUALS from 11 states and the District of Columbia have been appointed on an industry committee of 15 members to recommend a minimum hourly wage rate for the Fruit and Vegetable Packing and Farm Products Assembling Industry, employing approximately 250,000 persons.

This was announced by L. Metcalfe Walling, Administrator of the Wage and Hour and Public Contracts Divisions of the U. S. Department of Labor, who appointed the Committee.

The function of the Committee, which is the sixty-second one to be appointed under the provisions of the Wage-Hour Law, is to take evidence, to hear testimony, and then to recommend to Administrator Walling the highest minimum wage rate (above 30 cents but not to exceed 40 cents an hour) for those employed in the industry, with due regard to economic and competitive conditions in that industry.



PUT "PARMONE" TO WORK

FROSTS and bad weather have reduced yields in many orchards, and it is more important than ever to produce a maximum of top-grade fruit. This year, with farm labor short, make full use of "Parmone's" many advantages to get the best yield of apples and pears.

Here's what "Parmone" can do for you.

1. Reduces Pre-harvest Drop and cull losses.
2. Cuts down spot picking.
3. Increases color, quality, salable yield.

To conserve scarce solvents, containers and shipping space, "Parmone" is now made in a more concentrated solution . . . and packaged in glass. The new containers are 4-ounce and 1-pint bottles. "Parmone" concentrated contains four times as much active ingredient as the original product. Extensive comparative tests prove "Parmone" concentrated equally effective in performance.

Order "Parmone" now! Supplies are expected to be adequate, so buy only what you need. E. I. du Pont de Nemours & Co. (Inc.), Grasselli Chemicals Department, Wilmington, Delaware.



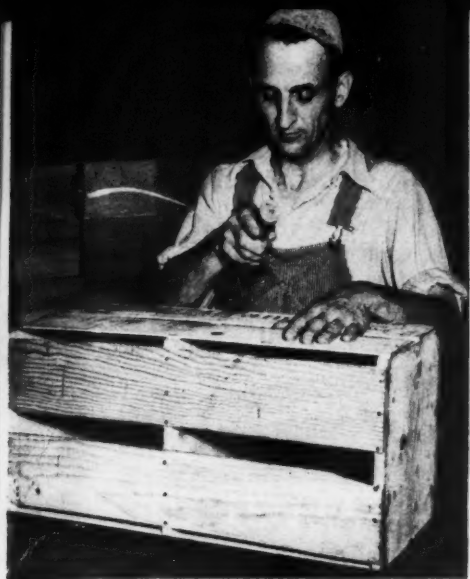
PARMONE

REG. U. S. PAT. OFF.

Concentrated Hormone Spray

INSECTICIDES AND FUNGICIDES

*NUREXFORM Lead Arsenate	Lime Sulfur	Copper-A Compound	*PARAPONT Paradichlorobenzene
*GRASSELLI Lead Arsenate	Calcium Arsenate	Floation Sulfur Paste	Zinc Sulfate—Flake
*SULFORON Wettable Sulfur	Spray Oils	Bordeaux Mixture	*PARMONE Hormone Spray
*DUTOX Fluorine Insecticide	Copper Sulfate	*BLACK LEAF "40"	Cryolite (precipitated)
Spreader-Sticker	Sulfur	*BLACK LEAF "155"	
*LORO Contact Insecticide	Paris Green	*FLUXIT Spreader	*Trademark



The metal strip which supports the top of the citrus box is removed.



The box is cut to the correct length—19½ inches outside length for an apple box.



The center piece is removed. In this operation, the use of a board to protect the slats is very necessary in order to prevent splitting.

MEETING THE CONTAINER CRISIS

By ROY C. JAMES

Washington, D.C.—The manufacture of wooden containers has decreased as the demand for lumber for military uses has increased. As a result there is a great shortage of boxes for packing fruits and vegetables, especially in the East. Substitutes for lumber, such as fiber board and bag materials, are available in limited quantities only. Therefore, many wooden containers must be salvaged and made to serve again and again.

Packages such as wire-bound boxes, hampers, and baskets are being re-used to a large extent. These used containers can be readily collected and reshipped in the same form as the new package. This is not true of nailed boxes. When assembled, these boxes occupy much more space than the loose shook from which they were made and in which form they were shipped to the original user. Knocking down nailed boxes often results in breaking and damaging the parts. The use of secondhand nailed boxes has been restricted, therefore, to areas adjacent to cities where the box is emptied of its contents.

The larger nailed boxes, such as those for citrus, do not adequately meet the needs of producers in these nearby districts. Thus, the re-use of these packages has been limited. It is believed that not more than 20 per cent of the nailed citrus boxes find their way into re-use channels.

These boxes are made chiefly of scarce and valuable western pine. More of them are manufactured than any other wooden container, except the bushel basket. The re-use of these rather plentiful and valuable containers is a wartime must. Their salvage will not only help to solve our problem of getting fruits and veg-

etables to market but will aid in conserving valuable materials for use in the war effort.

Large citrus boxes can easily be made into smaller boxes which are better adapted to the needs of growers located near the markets where the boxes are salvaged. The accompanying photographs furnished by the Food Distribution Administration, U. S. Dept. of Agriculture, illustrate the simple processes for converting a standard California orange box—which has little re-use value in the East—into an apple box—which is very much needed in the East.

The remade box meets the dimension requirements for the apple box listed as Item No. 1 in Limitation Order L-232 (an order administered by the Containers Division of the War Production Board and which defines the types of wooden shipping containers which may be made for fresh fruits and vegetables). This box has an inside dimension of 11½" by 11½" by 18".

When the regulations in L-232 regarding printing and labeling become fully effective, all printed marks and labels will be confined to one end of a box. The marked end is, of course, the one to cut off when remaking a box.

Still another apple box—called the metalless box—was designed and made up at the U. S. Plant Industry Station, Beltsville, Maryland, by C. J. Thompson and D. F. Fisher especially to conserve steel and to facilitate re-use. While this box was

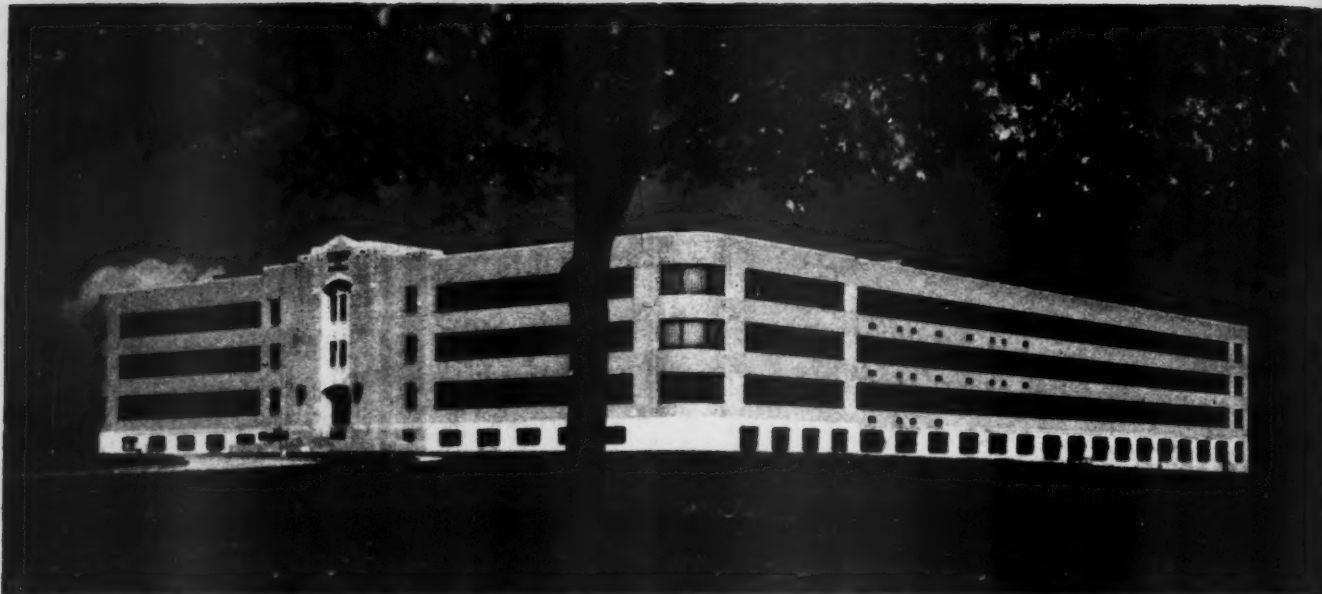
(Continued on page 12)



The center piece is cut to make the new end and is nailed in place.



The metal strip which was removed from the top of the citrus box is nailed across the bottom of the remade apple box.



Above is the United States Department of Agriculture's Eastern Regional Research Laboratory at Wyndmoor, Philadelphia, Pennsylvania. Here is where the experimental work, from which the bland apple syrup has been developed, has been carried on. A product developed out of wartime necessity, it will be an invaluable and useful product after the war.

BLAND APPLE SYRUP

By ROY C. JAMES

ONE of the newest and most talked-of developments of the moment is the bland apple syrup which has been developed by the U.S.D.A. Laboratories at Wyndmoor, Pennsylvania. Though continued research undoubtedly will reveal many possibilities for it in pharmaceutical and food uses, its most instantly recognized value is that it can be used in the place of glycerine in the manufacture of tobacco. As a humectant

in treating cigarette tobacco, it represents a profitable and great outlet for unmarketable but sound apples.

The ultimate syrup is light amber in color and possesses no distinctive flavor, even apple flavor. It is 75 per cent solids. However, only a syrup and not a dry sugar can be obtained from apples. The process is simple and could be undertaken by any group possessing the required equipment. Only sound fruit can be used

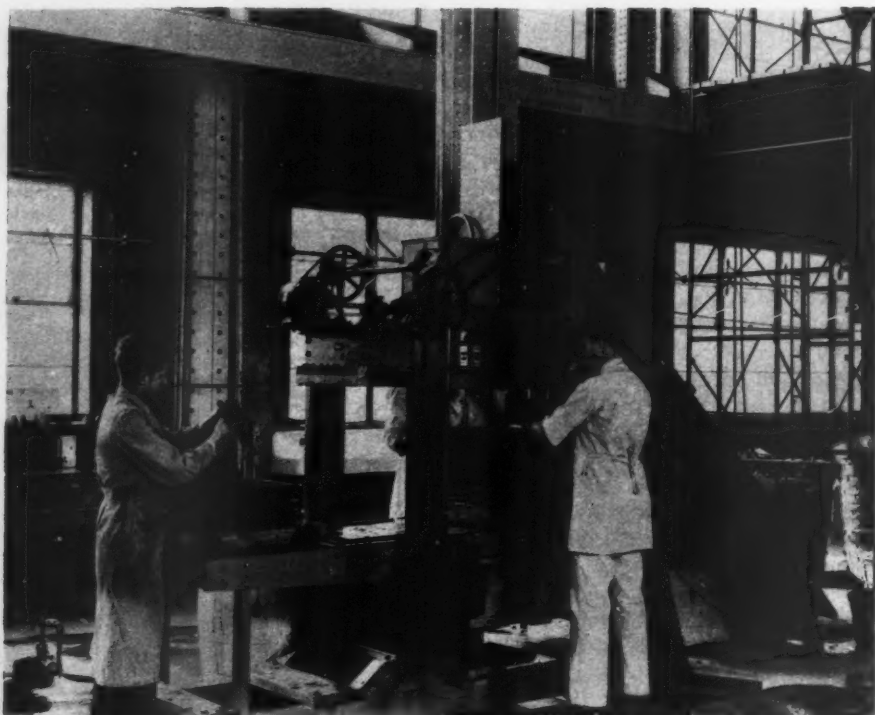
since Federal laws prohibit the use of unsound fruit in food products. In its manufacture very immature fruit is to be avoided because it has a low sugar content. Overripe fruit is difficult to handle in the hydraulic press that is used in its processing. In most of the U.S.D.A.'s experiments frozen juice from sound fruit, held in cold storage until midwinter, was used. Varieties used were Wine-sap, Delicious, York, Stayman Wine-sap, and Grimes Golden. All were satisfactory.

The main items of equipment needed for production of this syrup are as follows:

- Apple sorting belt
- Apple washer
- Hammer mill or grater
- Hydraulic cider press
- Small tank with stirrer, for preparing milk of lime
- Large tank with heating coils, or jacket and stirrer, for liming the juice
- Glass-electrode pH meter, or colorimetric pH outfit
- Filter press
- Tank for clarified juice
- Vacuum pan, or other vacuum evaporating equipment with necessary condenser, source of vacuum, and means for removal of condensate
- Source of steam for heating and evaporating
- Pumps, miscellaneous tanks, scales
- Barrels for finished syrup.

The process in general consists of sorting, washing and grading the apples. The apples are washed to remove spray residue and ground in a hammer mill. The juice is extracted by means of the hydraulic press. The juice is treated with a slurry of hydrated lime until the pH value is eight. Then it is heated and filtered. The clarified juice from the filter press is treated with dilute sulfuric

(Continued on page 10)



This is an interior picture, taken at the Wyndmoor Laboratories. Here the apple juice is being pressed out. It will be used to make the 75 per cent solid apple syrup which will be used often in the future in lieu of sugar.

A convenient and inexpensive Top-of-the-Stove Dehydrator which can be placed on the top of any electric, gas, coal or wood stove and will do a very satisfactory job of drying fruit.

HOME dehydration of fruit should be considered a Must, at least for the duration. It is a means of contributing to the war effort as well as at the family table which fruit growers should put into practice themselves and preach to all their contacts and consumers.

Home drying offers real promise of help to conserve fruit as a victory food although it may have certain definite limitations which each family must work out to meet its own needs. Home dehydrators, small in size and convenient to use as well as inexpensive to buy, are now available. If a family definitely embarks upon a home drying of fruit program, it will prove a real contribution to the war effort because home drying does not



HOME DEHYDRATION OF FRUIT

By JONAS HOWARD

require sugar, nor the materials, as rubber, metal closures, etc., used in more common types of food preservation.

In regions with clear, dry, practically rainless periods, certain kinds of fruit may be sun-dried on an outdoor shelf, a roof sloping toward the South, or on racks on sunny windows. Good fruits for sun-drying are apples, apricots, raspberries, cherries, peaches and prunes.

To dry with artificial heat, an evaporator or dehydrator is required and this in home unit size can be purchased or homemade.

It is important to prepare the fruit properly for drying as well as to see that the fruit is dried so that, when water is added and it is cooked, the fruit is restored to its natural condition. The fruit should be carefully cleaned, pared, and cored. Because most fruits will turn color when exposed to the air, it is necessary to expose the fruit to the fumes of burning sulphur, or to use some other precaution which prevents discoloration. This is done by spreading the fruit in the trays which are immediately placed in the sulphuring box for 20 to 30 minutes, prior to being put in the evaporator.

The sulphur box must be located outdoors and for home use it may be simply a tight packing box or wooden frame, closely covered with roofing

paper or wallboard, of sufficient size to enclose a stack of trays with about a foot of extra length. Two blocks of wood are laid on the ground to form a support on which trays of fruit may be stacked with pieces of wood between so as to allow space for the fumes to penetrate over all the trays. The proper quantity of sulphur is placed in a heavy metal vessel, such as an iron saucepan, ignited, and placed in the spare space at the end of the stack. Then the box is inverted over the whole in such a way that it fits snugly against the ground. It is allowed to remain thus for the time required.

Whether or not fruits intended for home use must be sulphured is a matter of individual preference though fruit, intended for market, should be sulphured in order to make it more salable. However, if fruit is to be sun-dried, it need only be spread very thinly on the trays and immediately placed in the sun.

In general, the best temperatures for drying are between 125° and 160° F. Increase the temperature in the middle stages of drying and decrease toward the end. If the temperature is too low to begin with, the fruit may sour; if it is too high the water-filled cells of fruits may expand and burst. Or the products may harden on the surface, thus making it more difficult for moisture to be removed from the inside of the food.

When the drying products have lost

considerable moisture, increase the temperature. Reduce it again toward the end of the process. Otherwise the food may scorch—or caramelize, if it contains a great deal of sugar.

A thermometer is a help in regulating the temperature of a heated drier, but when thermometers are not available old-fashioned rules of thumb still hold good. Learn to tell by the feel of the material on the trays whether it is drying satisfactorily. It should be moist to the touch and cooler than the air flowing over it. If the food is practically at air temperature and not moist to the touch, it is drying too fast.

Fruits are ready to remove from the drier when they are tough and leathery. If in doubt as to whether material is dry enough, leave it in the drier a little longer, but reduce the temperature. As long as the temperature is held low enough, there is not much danger of food becoming too dry.

Proper condition for storing.—Even though they pass the test for dryness, fruits taken from the drying trays are not uniformly dry, and pieces that are too moist may cause mold to develop. Sort food carefully, and return to the drier any pieces that show signs of moisture.

As a final precaution against insects, just before storing return all foods to the drier and reheat for 10 to 15 minutes at a temperature from 165° F. to 180° F.

SUCCESS WITH FRUITONE

IN SPRAYING PRE-HARVEST DROP
DEPENDS ON TIMING!



NOW WE CAN TELL YOU JUST WHEN TO APPLY

Observations over many years show that there is a definite length of time between full bloom and maturity for each variety of apple. To be effective, FRUITONE must be applied, whether spray or dust, before the date of maturity.

We have prepared a schedule giving the number of days for maturity for each variety based on the best opinion of competent observers. With this schedule to guide you, a thorough control of pre-harvest drop with FRUITONE can be obtained.

FRUITONE for spraying, packed in 12 lb. cases.

DUST FRUITONE, for dust application, packed in 50 lb. bags.

FRUITONE means a bigger crop, and costs 1 cent a bushel to apply. This is the cheapest way ever discovered for growing more apples.

American Chemical Paint Co.
Ambler, Penna.

Gentlemen: Please send me your maturity schedule at once. I have _____ apple trees, most of which are _____ years old.

I use {Spray
{Dust

Name _____

Address _____

City _____

State _____

APS

CONDUCTED IN THE
INTERESTS OF THE
AMERICAN POMOLOGICAL SOCIETY

DR. M. J. Dorsey, Dept. of Horticulture, University of Illinois, Urbana, is chairman of the Committee on Nomenclature of the American Pomological Society. A few days ago, Dr. Dorsey stated that "Recently, I have had three instances come up involving the naming of new varieties. In one case, the rules of naming new creations were followed and in the others they were not."

By publishing the Code of Nomenclature of the American Pomological Society, we again call attention of horticulturists, not only how to proceed but also indicate the contacts they should make in having new plant names checked to determine whether or not the proposed name may have been used before. Those who propose to name new plant creations can avoid endless confusion by adhering to the principles of correct procedure as outlined in the Code.

THE CODE OF NOMENCLATURE OF THE AMERICAN POMOLOGICAL SOCIETY

(Revision of 1941)

Purpose of the Code

This code aims to establish and maintain a system of pomological nomenclature that shall be simple, appropriate, stable, and in accordance with the standard of the American Pomological Society. To this end it is urged that all persons conferring names upon new varieties of fruits endeavor to select simple and, preferably, one-word names that are fittingly expressive of some character, quality, place, person, or event associated with the source, time, or place of origin of the variety.

Scope of the Code

This code applies to all cultivated fruits and nuts.

Right to Name

1. The right of the originator, discoverer, or introducer of a new variety to name it, within the limitations of this code, is recognized.

Priority

2. The name first published for a variety shall be the accepted and recognized name except (a) when contrary to the provisions of this code, and (b) provided that names thoroughly established in American pomological literature shall not be displaced.

3. A name once published for a variety shall not be applied to another variety of the same group or kind. The same name, once established through long usage for two or more American varieties, shall not be displaced for either or radically modified except when a suitable synonym can be used for one of the varieties. When no such synonym is available, the two varieties shall be distinguished by the addition of the name of the author who first described

AUGUST, 1943

each, or some other suitable distinguishing term.

Form and Spelling of Names

4. Names of new varieties shall be of one word preferably, but two words will be accepted. However, names of existing varieties, not in conformity with this rule, but which are well established by usage, shall not be changed in such a way as to lead to confusion or loss of identity.

5. The spelling and pronunciation of a variety name shall be the same as that of the person, place, substance or quality from which it is derived.

6. A possessive noun shall not be used.

7. A name shall not be formed by the compounding or hyphenating of two or more existing names, but this does not prohibit the formation of a one-word name from the parts of two or more existing names. Neither Bartlett-Seckel nor Barseck may be used, but Barseck is admissible.

8. The hyphen shall not be used between the words of a name.

9. Initials or titles shall not be used as a part of a variety name—e.g., P. Barry (pear), Doctor Matthews (apple), or Governor Hogg (peach).

10. The use of such general terms as seedling, hybrid, beurre, damson, pippin, or rare-pipe are not in harmony with this code and should be avoided.

11. An imported variety shall retain its foreign name, but it may be translated into its English equivalent, provided it does not conflict with the provisions of this code or with an existing American name in the same group or kind.

12. The name of a person shall not be applied to a variety during his life without his consent.

Publication of Names

13. Publication consists in the distribution to the public of a name in printed form, accompanied by a recognizable description or illustration. A variety name may be established by current usage. A name, so established, shall be considered as published and shall have precedence over a later printed name for the same variety. Publication may be made in any book, bulletin, report, memorandum, trade catalog, or periodical which is distributed to the public.

Type of Variety

14. The type of a variety is the original plant. Type descriptions or illustrations shall be made from material produced by the original plant, if available and making normal growth, or from plants as near as possible to it in a sexual reproduction, growing preferably in the same pomological region.

15. The complete description of a variety shall consist of a detailed account of the characteristics of the plant, foliage, flowers, fruit, season, and habit of growth, so as to distinguish it from other varieties of similar appearance.

Naming "Bud Sports"

16. In naming the bud sports of recognized varieties, the names selected should, as far as possible, identify the new strain with the parent variety, if the season of ripening or period of use has not been changed. One-word names formed by using parts of two or more existing names, or a single descriptive name either before or after the parent variety name will be recognized.

Recognizing Usage

17. Where there is a long-standing and well-established trend in the use of a name, which, according to the priority rule, is a synonym, the situation may be reviewed thoroughly by the Committee of Nomenclature and where justified action may be

(Continued on page 10)

FRUITONE

If you have a duster available, or prefer dusting, you can now get the same protection against premature drop with DUST FRUITONE as is possible with Spray FRUITONE.

The effectiveness of DUST FRUITONE was demonstrated last year by the results obtained by many growers in New York, New England and Pennsylvania.

COSTS LITTLE TO USE

When you consider that it costs only 10c to 20c per tree (about 1c per bushel of apples) to dust with DUST FRUITONE, depending upon the size of the tree, you can see how wise it would be to include this application in your schedule.

DUST FRUITONE is packed in 50 lb. bags.

Write for prices.

CALIFORNIA SPRAY CHEMICAL CORP.

TIME OUT for P.M. Service means MORE TIME on the Job



"An ounce of prevention is worth a pound of cure" is an old saying which has a new meaning for truck owners these days. With their equipment doing double duty on the home front, Preventive Maintenance Service is doubly important. General Motors Truck dealers offer the only P.M. Service backed by 15 years of experience with all types of vehicles in all types of operations. It is called GMC "Victory Maintenance" because it provides for the inspections, services and repairs needed at periodic intervals to keep your trucks pulling for victory!

Special "Service Payment Plan" available through our own YMAC

INVEST IN VICTORY . . . BUY
WAR BONDS AND STAMPS

THE TRUCK OF VALUE

GMC TRUCKS

GASOLINE-DIESEL



A WIDE CHOICE OF NEW MODELS STILL AVAILABLE
THROUGH GMC'S NATIONAL INVENTORY PLAN
AMERICAN FRUIT GROWER

A. P. S.

(Continued from page 9)

taken to recognize the name thus established.

Varieties Under Test

18. New or unnamed seedling selections while under test may be designated by number, letter, code term, or by other tentative names, without such designation being given the status of a varietal name. When a variety so held is later named, the name selected should be given priority over the tentative designations according to the priority rule of this code.

Renaming for Trade Purposes

19. Renaming a variety having an established name is declared unethical and contrary to the objectives of this code in establishing a permanent system of nomenclature.

Names Proposed for New Fruit Varieties

20. In order to avoid confusion, all proposed names for new varieties should be referred to the Division of Fruits and Vegetable Crops and Diseases, Bureau of Plant Industry, United States Department of Agriculture, Beltsville, Maryland, for checking before being published.

Committee on Nomenclature

Dr. M. B. Davis, Dominion Horticulturist, Central Experiment Station, Ottawa, Canada; Dr. G. L. Slate, Experiment Station, Geneva, New York; Mr. John Bregger, Division of Research, Soil Conservation Service, Clemson, S.C.; Mr. Paul Stark, Louisiana, Missouri; Dr. M. J. Dorsey, University of Illinois, Urbana, Illinois, Chairman.

H. L. Lundy
SECRETARY

APPLE SYRUP

(Continued from page 6)

acid until the pH value is between 5 and 5.5 and then evaporated to a syrup containing approximately 75 per cent of solids.

In connection with food purposes, this syrup will be valued largely as a sweetening agent. Though it is somewhat inferior to invert syrup and honey, it is superior to corn and sorghum syrups, and about equals maple syrup. It is too sweet for general table use. Its humectant and burning properties make it important for tobacco products.

WEED KILLER AGAIN AVAILABLE

A recent WPB order releases quantities of Ammonium Sulfamate for weed killing purposes. This chemical which is the chief ingredient of Du Pont Weed Killer has proved a boon to orchardists troubled with Poison Ivy, Poison Oak, and other noxious weeds. Young Oak, Wild Cherry, Sumac and Barberry, serious pests in many orchards, are killed when their leaves are covered with the spray.

According to reports of the U.S.D.A., Ammonium Sulfamate has proved to be an effective and economical eradicator for poison ivy. Used at the rate of 12 ounces per gallon it usually gives a complete kill in one application. Residues of the chemical spray are not injurious to animals and it presents no fire hazard.

AUGUST, 1943

STATE NEWS

PENNSYLVANIA—The fruit situation in Pennsylvania has changed somewhat since early estimates. The strawberry crop averaged about 50 to 55 per cent. Raspberries are a full crop, peaches slightly less than in 1942 but it appears at the present time that the crop should be about 85 per cent of 1942. The apple crop, although rather spotted, appears to be between 50 and 60 per cent of 1942, whereas the grape crop is about 85 per cent of normal. The cherry crop will probably run between 30 and 35 per cent of last year.—**JOHN U. RUEF**, Sec'y, State College.

MARYLAND—For over two months, a committee of growers from the various western Maryland fruit sections has been combing out any possibility of labor source and labor housing. Soldiers from nearby camps have volunteered for work in canning crops during emergencies. All people concerned with the harvest labor problem are grimly determined that no fruit shall waste if it is humanly possible to obtain labor to work in the orchards.—**A. F. VIERHELLER**, Extension Horticulturist, College Park.

TENNESSEE—Crews for last year's peach picking were made up almost exclusively of old men, cripples and young boys. By fall, the ranks of these had been thinned, and in many apple orchards, women made up from a third to a half of the picking crews. Due to very short crops of peaches and apples, and the extremely favorable price for fruit this year, most growers will be able to get sufficient harvest labor—such as it is.—**A. N. PRATT**, Horticulturist, Nashville.

MICHIGAN—In Michigan we have in prospect a good crop of peaches which will probably total 2,600,000 bushels, which is about 400,000 bushels larger than was harvested in 1942. We also have in prospect a good grape crop but the number of bearing grape vines in the state has been materially reduced during the last decade because of lower grape prices. Further, we have in prospect a cultivated blueberry crop which may be 25 or 30 per cent larger than our crop of a year ago. More than 500 acres of cultivated blueberries are now in bearing. All other fruit crops, such as apples, pears, plums, sweet and sour cherries are much lighter than a year ago. The Michigan sour cherry crop probably will not exceed 21,000,000 pounds, compared with a crop of 96,000,000 pounds harvested last year. Pears and plums are extremely light crops and may not total more than 20 or 25 per cent of the crops harvested a year ago. In 1942 we harvested 9,234,000 bushels of apples. Our crop this year probably will not exceed 6 or 6½ million bushels. Jonathans will compose 25 per cent or more of the winter apples. Crops of Spy and Delicious are very light. Early apples, Duchess and Wealthy, indicate a better crop than winter varieties.—**H. D. HOOTMAN**, Sec'y, East Lansing.

NEW HAMPSHIRE—Members of the executive committee of the New Hampshire Horticultural Society, who met recently in Manchester, estimate that the State's apple crop will be about 80 per cent of last year's bumper yield. Weather has been favorable to the development of scab and while conditions in that respect are spotty it is evident that control has been successful on most commercial orchards.

Harvest labor problems were analyzed by the committee members who indicated they



"Anything From Seed to Politics..."

It's somehow good to have a neighbor. One who's in friendly competition with you. It's good to win sometimes and lose sometimes. It's even good to disagree with him once in a while . . . over anything from seed to politics.

These are the little things *morale* is made from. Little everyday contacts, little passing incidents that happen in the lives of every one of us. None big or important. But together they mean an unbeatable America . . . Because they help build the spirit and "morale" of our people.

★ ★ ★

One of the little things many Americans enjoy is the right to a cool and relaxing glass of beer when the day's work is done. It doesn't have to be beer—it can be lemonade or buttermilk.

A glass of beer—a small thing, surely—not of crucial importance to any of us. And yet—*morale* is a lot of little things like this. Little things that help to lift the spirit, keep up the courage, make us more tolerant and understanding of one another. Little things that are part and parcel of our own American way of life.

And, after all, aren't they among the things we fight for?



MORALE IS A LOT OF LITTLE THINGS

expected that high school students would be the real salvation this fall.

A new development is of interest in this respect. Boy Scout troops are reported to be interested in establishing camps in the concentrated apple areas for the purpose of furnishing harvest help. Details are being worked out jointly by the Scout leaders, the Farm Labor Placement officials and the Extension Service.—**A. L. FRENCH**, Sec'y, Concord.

AMERICAN FRUIT GROWER

I FIGURE TO EASE MY LABOR PROBLEM WITH STAFAST!



"Just before picking time, STAFAST goes on my trees. I know it will spread out the harvest period and cut down 'spot picking'!"

↓ READ What Stafast Does

APPLE AND PEAR GROWERS, who have seen convincing proof of what STAFAST hormone spray will do to hold the fruit on the trees, and to improve the color and size of the fruit, will use it this season for another important reason. They will spray with STAFAST just before harvest to spread out the picking season and to cut down or eliminate "spot picking." This will greatly ease the labor problem... which may become mighty tough in commercial fruit growing areas when picking time rolls around.

HIGH IN EFFICIENCY

STAFAST stands out because of its exceedingly high percentage of active ingredients. Its effectiveness is dependent not alone on its naphthalene acetic acid content, but is derived from its total content of cooperative hormone functioning properties. STAFAST has excellent wetting and adhesive properties. Addition of oil is not necessary, giving savings in cost of the mixture.

STAFAST is available in dry powdered form only. In this form the material is stable and offers no opportunities for chemical changes.



STAFAST is mixed in spray tank like commonly used powdered spray materials and, following good spray practice, is kept under agitation and is applied to the trees right after being mixed.

WHAT STAFAST WILL DO

1. Spread out harvest period.
2. Cut down "spot picking."
3. Help solve labor problem.
4. Reduce pre-harvest drop and windfall losses to a minimum.
5. Improve color, size and value of crop.

*Reg. U. S. Pat. Off.

GENERAL CHEMICAL COMPANY

40 RECTOR STREET, NEW YORK, N. Y.

Technical Offices: Atlanta • Baltimore • Boston • Buffalo • Charlotte (N. C.) • Chicago • Cleveland • Denver • Detroit • Houston • Kalamazoo • Kansas City • Milwaukee • Minneapolis • New York • Philadelphia • Pittsburgh • Providence (R. I.) • St. Louis • Tulsa (N. Y.)

Pacific Coast Technical Offices:

San Francisco • Los Angeles

Pacific Northwest Technical Offices:

Wenatchee (Wash.) • Yakima (Wash.)

In Canada: The Nichols Chemical Company, Limited

Montreal • Toronto • Vancouver



J. H. Heckman of the Food Distribution Administration, and J. H. Dobbin, President of the Wooden Box Institute, San Francisco, Calif., inspect a remade box.

CONTAINER CRISIS

(Continued from page 5)

designed for Eastern apples the principles can be applied to the packaging of other fresh produce and to many other kinds of shipments as well.

This new apple box is made of resin bound plywood (ends 5 ply; sides, top and bottom 3 ply) secured together by means of glued-in hardwood collets with hardwood tapered core-pins. The purpose of the tapered core-pin is to expand the split collet outward, filling the hole into which it is fitted friction-tight and with a keystone effect. The holes are placed at suitable distances apart near the ends of the side, top and bottom members. For the apple box described these members are all of the same size, 11½" x 18" so that they are interchangeable. The end pieces are 12" x 12" giving a box with inside dimensions 12" x 12" x 16¾" and a capacity of 2412 cubic inches, approximately the same as the 1½-bushel Eastern apple crate whose inside dimensions are 11" x 13" x 17", which gives it a capacity of 2431 cubic inches.

No cleats are used with this new box so it can be stacked firmly and stowed neatly for shipment or storage. Ventilation is provided by the handhold and the eight round holes bored in each end and by the spaces provided along the edges. These spaces facilitate cooling of the fruit and do not weaken the package. For apples in a box like this, which has no top and bottom cleats to keep the packages apart, spaces along the edges are important.



New metalless apple box. Side, top and bottom members are attached securely by tamping in core-pins.

AMERICAN FRUIT GROWER

KILLS POISON IVY



For the first time this Du Pont chemical is now available in commercial quantities. It completely kills *Poison Ivy*, *Choke Cherry*, *Ragweed*, and is effective in controlling *Honeysuckle*, *Canada Thistle*, *Hoary Cress* and other noxious weeds.

OTHER ADVANTAGES

- Leaves no residue harmful to animals
- Presents no fire hazard
- Has no permanent sterilizing effect on soil

See your nearest dealer today. Write for folders. E. I. du Pont de Nemours & Co. (Inc.), Wilmington, Delaware.



FOR VICTORY SAVE Fruit!

★
STOP
BRUISES and
STEM
PUNCTURES
★
use the
Original

"Wenatchee" PATENTED FRUIT PICKING BAGS

Every bit of fruit is vitally needed this year! Bruises and stem punctures may win battles for the enemy! STOP WASTE WITH WENATCHEE PICKING BAGS! Endless steel frame keeps bag open, fits body comfortably. Adjusts to ½ bu. for tender fruits... opens to full bushel if desired. Empties easily from bottom. Leather-reinforced. Belt strap. Wide adjustable web suspenders. Easy-acting release snap.

ASK YOUR ORCHARD SUPPLY DEALER OR WRITE

SCHAEFER & ROSSUM CO.

Manufacturers

St. Paul, Minn.



Don't fall out of trees or off slippery ladders. Get this new
FRUIT PICKER
6-Ft. Handle \$1.25

SCHAEFER MFG. CO.

203 East Berry, Fort Wayne, Ind.

FRUIT CROP OUTLOOK

[FROM U.S.D.A. REPORTS]

APPLES—The condition of apples in commercial areas on July 1 was 53 per cent—12 points below July 1, 1942 and 7 points below the 8-year (1934-41) average. Production prospects are below a year ago in most States—a notable exception being California where the crop is expected to be considerably above last year and above the 8-year average.

In all of the North Atlantic States except Vermont July 1 conditions indicate smaller crops than were harvested in 1942. Wealthys are the only important variety reporting a higher condition than a year ago.

In the North Central States, materially smaller crops than were harvested last year are expected in Ohio, Michigan, Nebraska, and Kansas. Conditions better than last year are reported in Wisconsin. Summer and fall varieties have better prospects than the winter varieties in the North Central States.

In the South Atlantic group, the July 1 condition is sharply below last year in all States.

In the West, larger crops than last year's harvest are indicated for California, Colorado, New Mexico, Utah, and Montana, and in Idaho only 18 per cent of normal in comparison with 58 per cent on July 1, 1942. In Washington and Oregon, crop prospects are somewhat below a year ago.

PEACHES—Prospects for the United States peach crop declined further during June and production is now indicated to be only 43,042,000 bushels—35 per cent smaller than the 1942 crop and 22 per cent smaller than the 10-year (1932-41) average.

PEARS—Prospective production of pears declined during June with the July 1 condition pointing toward a total United States crop of 23,130,000 bushels. This is 5 per cent less than the June 1 forecast, 25 per cent less than the 1942 crop of 30,717,000 bushels and 17 per cent less than the 10-year (1932-1941) average production of 27,938,000 bushels. A sharp decrease in the 1943 crop was reported for all important producing States except California. In the South Atlantic States, conditions continue unfavorable with the crop indicated to be only one-fifth of the 1942 production.

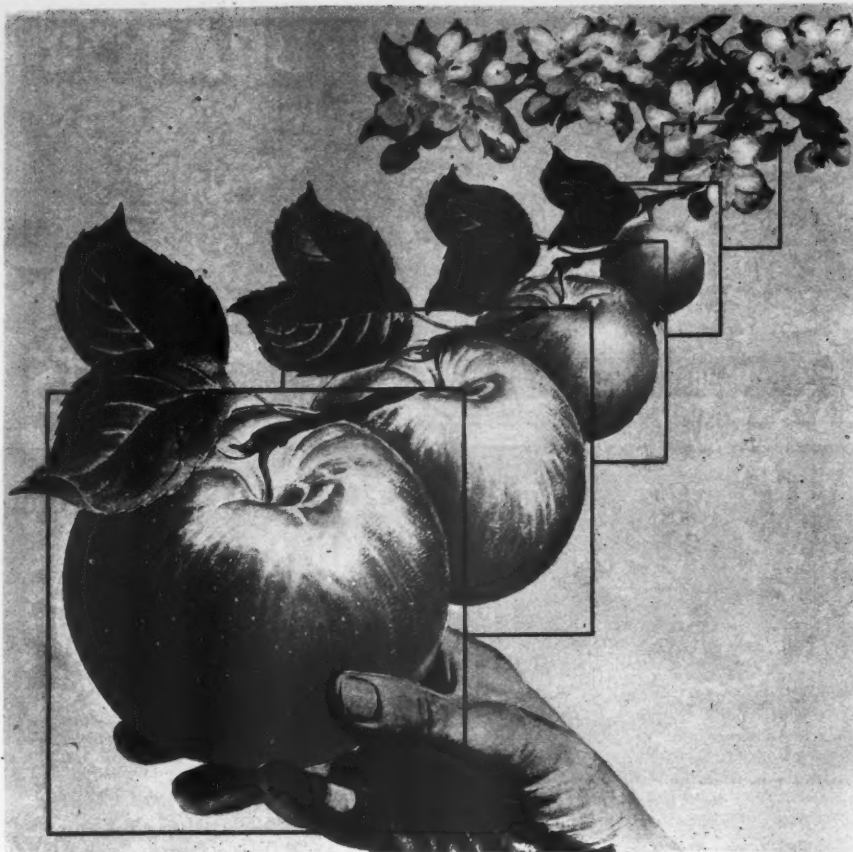
GRAPES—Grapes are the only important deciduous crop which appears likely to be in good supply in 1943. The prospective production is 2,621,700 tons, compared with 2,402,150 tons in 1942 and the 10-year (1932-41) production of 2,354,460 tons. The larger prospective production in California more than offsets the smaller tonnage than in 1942 for all important producing areas of the East and Middlewest.

CITRUS—United States orange production for the 1942-43 season is now estimated at 84,702,000 boxes compared with 82,434,000 boxes produced during the 1941-42 season and 82,726,000 in 1940-41. United States grapefruit production is placed at 50,224,000 boxes—25 per cent more than was produced in 1941-42 and 17 per cent more than in 1940-41.

PLUMS—Production of plums in California and Michigan is estimated at 68,800 tons compared with 77,300 tons in 1942, and the 10-year (1932-41) average of 69,040 tons.

CHERRIES—Indicated production of all varieties of cherries in the 12 commercial States is 126,690 tons—35 per cent below the 1942 crop and 15 per cent below the 10-year (1932-41) average production.

AUGUST, 1943



Apples that live to a RIPE old age

**LARGER
FINER FRUIT**

You have a right to expect your apples to live their lives on the trees and grow to a ripe old age.

They will—if you protect them from pre-harvest drop and windfall with an effective growth control.

**LONGER
PICKING TIME**

Dow has developed such a material. It is App-L-Set and it contains the plant growth substance Alpha Naphthyl Acetic Acid. App-L-Set holds apples longer on the trees—and pears, too.

**EASES
LABOR PROBLEMS**

Spray your trees with App-L-Set and you check pre-harvest drop, reduce wind loss, increase harvest period, practically eliminate "spot picking," ease your labor problem and get larger, finer fruit.

App-L-Set does not spot the fruit or leave objectionable residue. One spraying is generally sufficient for most varieties of fruit. Consult your dealer.

THE DOW CHEMICAL COMPANY, MIDLAND, MICHIGAN
NEW YORK CHICAGO ST. LOUIS

APP-L-SET

DOW

KEEPS THEM ON THE TREES

THERE'S A DOW PRODUCT FOR PRACTICALLY EVERY SPRAYING AND DUSTING NEED
AMERICAN FRUIT GROWER

ORKIL TOP-O-STOVE DEHYDRATOR

Preserve vegetables and fruits for next winter with the Top-O-Stove Dehydrator. Delicious, nutritious, health-giving foods dehydrated now will feed your family when they need it most. Use it right on your kitchen stove with any kind of heat. Dehydrate beans, sweet corn, spinach, peaches, apples, pears and many other garden and orchard products. Costs only \$7.95. We send complete instructions. The right size for the average family. Made by the makers of the famous Clark Cutaway Harrow and other farm implements "since 1885."

Shipped direct, charges prepaid on receipt of your check or money order for \$7.95. West of Mississippi shipping charges collect. Don't delay. Dealers wanted. Write for details.

ORKIL, Inc., 70 Cutaway Road, Higganum, Conn.

ONLY
\$7.95



Sections Easily Coupled Together

Handle Your Pack

Here is a way to get your fruit in and out of storage and on its way to market with less labor and handling. From Coast to Coast, for a very small investment, thousands of Rapid-Wheel Conveyor Installations are saving labor and speeding critical foods. It will pay you to learn more about this money-saving handling method. Write today for full information.

THE RAPIDS-STANDARD CO., INC.

5357 Bond Ave., N.W., Grand Rapids, 2, Mich.

KATFISH BRAND SPRAY HOSE HIGH PRESSURE
ALL SIZES High-Pressure Couplings
LOW PRICES, PROMPT SERVICE Write for free sample
BROADWAY RUBBER MFG. CO.
Everything in Rubber Since 1901
529 East Broadway, Louisville, Ky.

APPLELOK
Reg. U. S. Pat. Off.

HORMONE SPRAY

Reduces Loss from Drop Cuts "Spot Picking"
Increases Size and Color
Extends the Harvest Period

Write for folder and prices

WESTVILLE LABORATORIES
Stepney, Conn.

FOR BETTER PRICES
AND MORE PROFITS

Use **NIAGARA-STIK**
The Anti-Drop Apple Spray

• Yes! You can prevent premature apple drop by judicious use of *Niagara-Stik*... the new Niagara hormone anti-drop apple spray. *Niagara-Stik* prevents chemical changes in the cell walls of fruit stems, thus stopping abscission. The result... apples stay on the tree until ready for harvest, permitting greater yield of choice fruit, thus increasing prices and profits. And best of all, *Niagara-Stik* is economical to use... less than 2c per bushel harvested.



Niagara Sprayer and Chemical Co., Inc.
MIDDLEPORT, N. Y.

OTTAWA TRACTOR SAW
Falls Tree, Cuts Log
Uses Power Take-off any tractor. Saws fast. Easy on fuel. Hundreds of satisfied users. Big labor saver. Low Price. **FREE Book & Price List**
OTTAWA MFG. CO., 5832 Forest Ave., Ottawa, Kans.

Keep car radiators cleaned out for greatest motor efficiency. Use

Sani-Flush 10c and 25c sizes
Directions on can

USE **WELLS and WADE PICKING BUCKETS**
and have no bruised fruit
MANUFACTURED BY **WELLS and WADE**
WELLS and WADE WASH

OPPORTUNITY ADS

Only 15c a Word—CASH WITH ORDER.
Count each initial and whole number as one word. ADDRESS: AMERICAN FRUIT GROWER, 1370 Ontario Street, Cleveland 13 Ohio

BOOKS

THE GRAPE CURE. JOHANNA BRANDT, N.D. Famous book on the uses of Grapes and Grape Juice. Price Cloth Cover \$2.00. Health Products. Health Literature. Send check or money order—Not cash. Write address clearly. HARMONY CENTRE, Jessie F. Springer, Secretary, 380 Riverside Drive, New York City.

FOR SALE

ONE—3-TON 2-CYL. BAKER ICE MACHINE WITH high side complete and 4 cooling coils. Endless pipe 8 feet long 4 feet 6 inches wide. All in A-1 condition. \$450.00 F.O.B. C. E. ANDERSON, BOX 145, Chesterton, Indiana.

FOR SALE—THREE AND ONE-HALF TON Automatic refrigeration plant with cooling pipes, electric switchboard, etc. W. W. KEECHER, Sunrise Orchards, Goshen, Indiana.

FOR SALE: REBUILT CIDER PRESSES OF ALL sizes. Cider equipment and supplies. W. G. RUNKLES MACHINERY COMPANY, 185 Oakland Street, Trenton, New Jersey.

ATTENTION ORCHARDISTS. FOR SALE 2000 WIRE tree guards 1/4 inch mesh. 18 by 18 inches. Excellent condition. Price \$15.00 per 100 or \$135.00 per 1000. Packed in lots of 100. TREWALD CREST FARM, Sawyer Hill, Canaan, New Hampshire.

MALE HELP WANTED

MARRIED MAN, EXPERIENCED IN APPLE Orchard work, to work 37 acres Apple Orchard in Ottawa County, all modern home and buildings. Good wages. Write LOU HOUSE, 605 Platt St., Toledo, Ohio or Phone Ta. 1108.

NURSERY STOCK

DEPENDABLE FRUIT AND NUT TREES, SMALL Fruits, Ornamentals, and General Nursery Stock. Combined catalogue and Planting Guide free. CUMBERLAND VALLEY NURSERIES, INC., McMINNVILLE, TENNESSEE.

ORCHARD SUPPLIES

"EVERYTHING FOR THE ORCHARD." WHILE UN-able to back up this forty year old slogan 100 per cent because some mills cannot secure materials, our wide factory connections enable us to "save the day" surprisingly. Early inquiries and orders are to your advantage as things now available may be unobtainable later. State your needs clearly, including quantities required, when ordering or requesting quotations. Our best efforts are at your service. EDWIN C. TYSON, Flora Dale, Pa.

PATENTS

NATIONAL TRADE MARK COMPANY, MUNSEY Building, Washington, D. C.

PHOTO FINISHING

ROLLS DEVELOPED—TWO BEAUTIFUL DOUBLE Weight Professional Enlargements, 8 Never Fade Deckle Edge Prints, 25c. CENTURY PHOTO SERVICE, La Crosse, Wis.

SIGN PAINTING

EASY WAY TO PAINT SIGNS. USE LETTER PAT-terns. Avoid sloppy work and wasted time. No expe-rience needed for expert work. Write for descriptive folder. JOHN RAHN, B 1328 Central Ave., Chicago, Illinois.

SONGWRITERS

SONGWRITERS. WRITE FOR FREE BOOKLET. Profit Sharing Plan. ALLIED MUSIC, Dept. 58, 204 East Fourth, Cincinnati, Ohio.

SONGWRITERS! CANDID, ATTRACTIVE PROPO-sition. HIBBELER, Cl. 2157 N. Avers, Chicago, Illinois

TOBACCO

Save 50% on cigarettes. Send for free catalog prices and trial offers. SIDNEY RAM, M12, 59 West Monroe, Chicago, Illinois.

WANTED

WANTED ORIGINAL SONG POEMS! FIVE STAR MUSIC MASTERS, 716 Beacon Building, Boston, Mass.

WE WANT FOR DISTILLATION INTO BRANDY FRUIT JUICES, CIDER or OFF-WINES in tank car lots. Cars will be furnished by us. Give prices and quantity available. WESTERN DISTILLING COM-PANY P.O., Drawer 29 Annex, Cincinnati, Ohio.

HUNTS ACME GRAFTING COMPOUND, Used for grafting or as a protective coating.

RODENT REPELLENT, Protect your trees against rab-bits and other rodents.

PARADICHLOROBENZINE kills peach tree borers. Also brush and hand graft-ing wax. Send for price list.

Above products endorsed by Michigan State College. M. J. BECK, Successor to M. H. Hunt & Son, Box 7, Lansing, 1, Mich

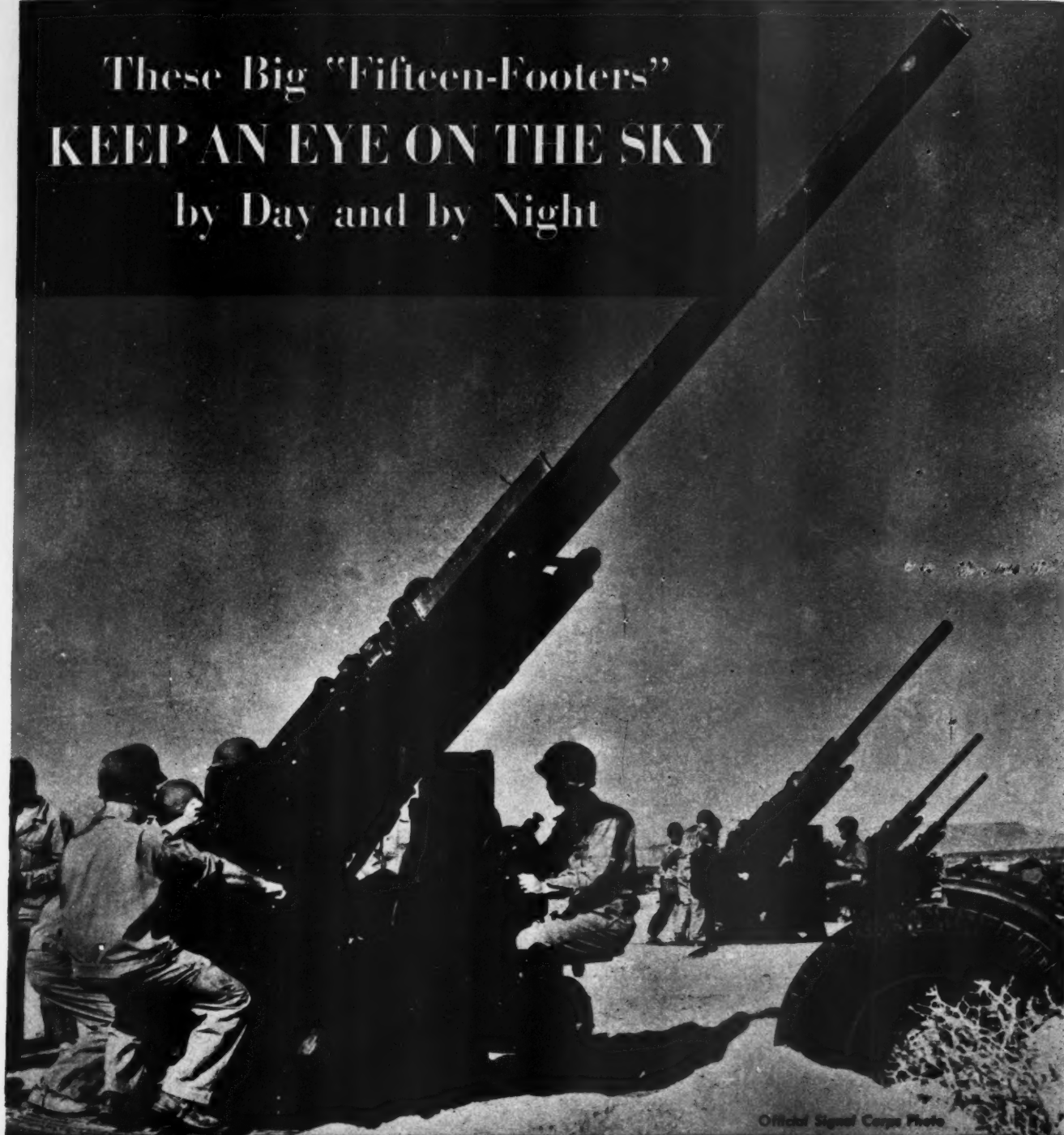
FALSE TEETH 6th YEAR
Buy where thousands have been satisfied. We make FALSE TEETH for you from your own impressions.
LOW AS **795**

60 DAY TRIAL MONEY BACK GUARANTEE of SATISFACTION protects you.

SEND NO MONEY Write TODAY for FREE Booklet and Material.
J. B. CLEVELAND DENTAL PLATE CO.
Dept. 19-L3 East St. Louis, Illinois

AUGUST, 1943

These Big "Fifteen-Footers"
KEEP AN EYE ON THE SKY
by Day and by Night



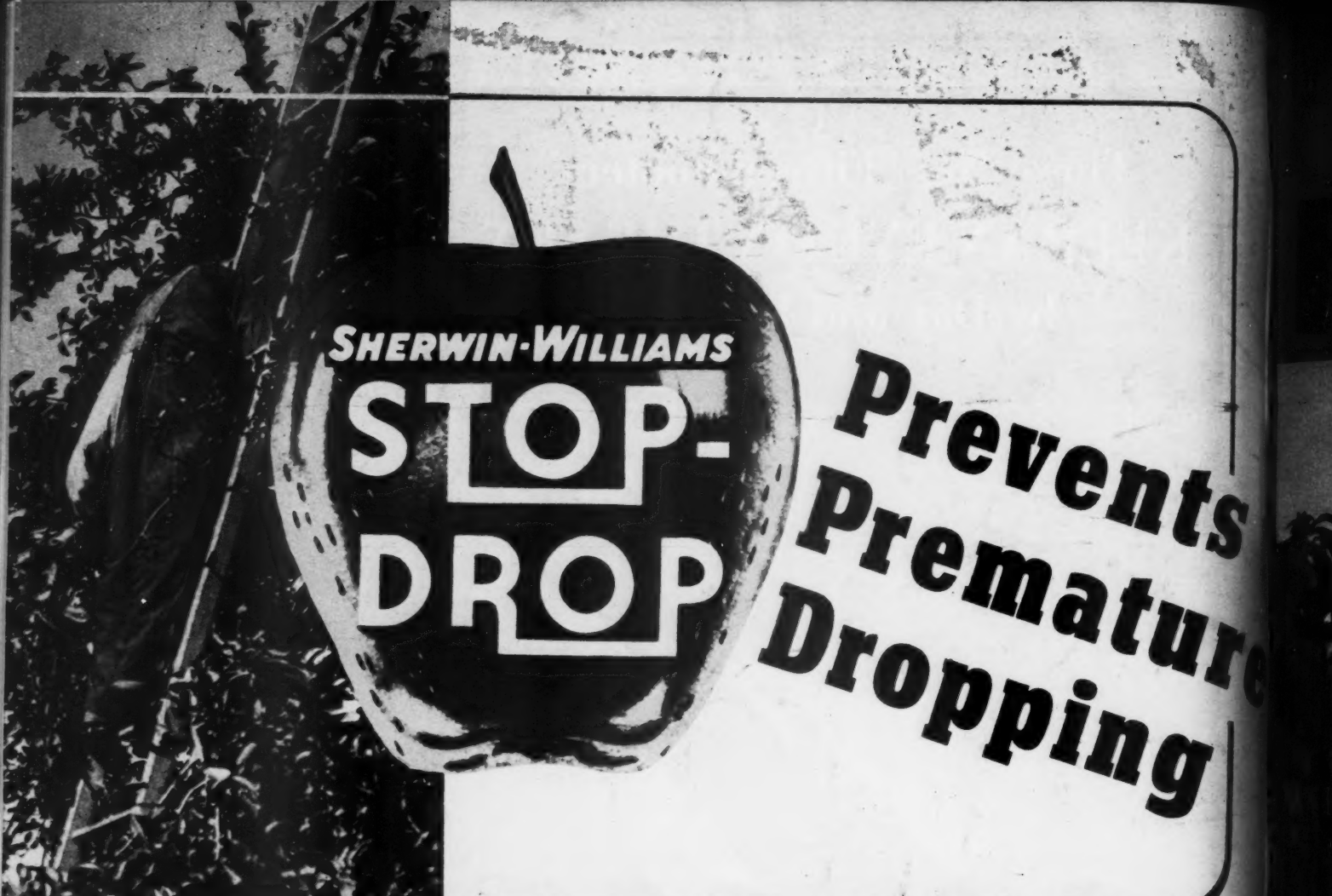
Official Signal Corps Photo

If the gun is to fire accurately it must be built accurately! . . . That's why quality workmanship and precision manufacture are a first consideration at Chevrolet. . . . For this organization is building large quantities of anti-aircraft guns, capable of firing with great accuracy over six miles into the sky, and usable for other operations as well—just as it is building huge quantities of Pratt & Whitney aircraft engines, armor-piercing shells, military trucks and many other products for our armed forces. . . . Day after day, night after night, Chevrolet is turning out

CHEVROLET DIVISION OF
GENERAL MOTORS

VOLUME FOR VICTORY





SHERWIN-WILLIAMS

**STOP-
DROP**

**Prevents
Premature
Dropping**

Order Now

Get your supply of Sherwin-Williams Stop-Drop harvest spray at once to prevent premature dropping of Transparent, Duchess, Wealthy, Jonathan, Golden Delicious, Red Delicious, McIntosh, Stayman and Winesap Apples; also Bartlett Pears.

**We are prepared to fill orders now and
urge you to get your supply at once.**

Pick out your Nearest Dealer

PENNSYLVANIA

J. V. Meeder—Girard
North East Fruit Grow-
ers, Inc.—North East
Blue Ridge Fruit Ex-
change—Waynesboro
White Rose Seed & Nur-
ery Company—York
Whitmeyer Laboratories
—Myerstown
Fruit Growers of Chester
County—West Chester
E. H. Vogel—Lancaster

VIRGINIA

F. A. Shryock Company
—Winchester
Hipes & Young, Inc.—
Staunton
Valley Fertilizer &
Chemical Company —
Mt. Jackson

OHIO

Holmes Seed Company—
Canton
C. E. Opperman—Birm-
ingham
Little Mountain Fruit
Growers Assn.—Wil-
loughby
General Mills Farm Serv-
ice Div.—Kingsville
Jackson County Farm
Bureau—Jackson
Clinton D. Carlough—
Allendale
A. D. Runyon—Milling-
ton
G. F. Hill Company—
Gladstone
Chamberlin & Barclay,
Inc.—Cranbury
Conover Bros.—Wicka-
tunk

NEW YORK

J. L. Thompson—Youngs-
town
Taylor & Baker—Lock-
port
S. C. Bentley—Lyndon-
ville
Geo. W. Haxton & Son,
Inc.—Oakfield
Beach & Baker—Ontario
East Williamson Hdw.,
Co.—East Williamson
Emmerson & Van Lier—
Wolcott
Balcom Bros.—Albion
McGrillis & Company—
Holley

NEW JERSEY

Morris April Bros.—
Bridgeton
Wm. Scholer—Monroe-
ville

COLORADO

C. D. Smith Drug Com-
pany—Grand Junction

ILLINOIS

Sho-On Orchards Pro-
ducts Co.—Peoria
W. J. Wise—Barr
Paul Lorschach—Hardin
S. C. Garrison—Centralia
John Wood—Anna
Adams County Shippers
Assn.—Quincy

**PACIFIC COAST
DEALERS**

Sherwin-Williams Co.
Oakland, Calif.
Sherwin-Williams Co.
Yakima, Wash.
Sherwin-Williams Co.
Portland, Ore.

THE SHERWIN-WILLIAMS CO.